

## § 175.210

Polybutene-1.  
Polybutene, hydrogenated; complying with the identity prescribed under § 178.3740(b) of this chapter.  
Polyisobutylene.  
*cis*-1,4-Polyisoprene.  
Polystyrene.  
Propyl gallate.  
Rapeseed oil, vulcanized.  
Rosins and rosin derivatives as provided in § 178.3870 of this chapter.  
Rubber hydrochloride.  
Rubber (natural latex solids or crepe, smoked or unsmoked).  
Terpene resins ( $\alpha$ - and  $\beta$ -pinene), homopolymers, copolymers, and condensates with phenol, formaldehyde, coumarone, and/or indene.  
Tetrasodium ethylenediaminetetraacetate.  
Tri(mixed mono- and dinonylphenyl) phosphite (which may contain not more than 1 percent by weight of triisopropanolamine).

(c) Acrylonitrile copolymers identified in this section shall comply with the provisions of § 180.22 of this chapter.

[42 FR 14534, Mar. 15, 1977, as amended at 42 FR 15674, Mar. 22, 1977; 48 FR 15617, Apr. 12, 1983; 63 FR 3464, Jan. 23, 1998; 63 FR 51528, Sept. 28, 1998; 64 FR 48291, Sept. 3, 1999]

## Subpart C—Substances for Use as Components of Coatings

### § 175.210 Acrylate ester copolymer coating.

Acrylate ester copolymer coating may safely be used as a food-contact surface of articles intended for packaging and holding food, including heating of prepared food, subject to the provisions of this section:

(a) The acrylate ester copolymer is a fully polymerized copolymer of ethyl acrylate, methyl methacrylate, and methacrylic acid applied in emulsion form to molded virgin fiber and heat-cured to an insoluble resin.

(b) Optional substances used in the preparation of the polymer and in the preparation and application of the emulsion may include substances named in this paragraph, in an amount not to exceed that required to accomplish the desired technical effect and subject to any limitation prescribed: *Provided, however,* That any substance named in this paragraph and covered by a specific regulation in subchapter

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B of this chapter must meet any specifications in such regulation.

List of substances	Limitations
Aluminum stearate. Ammonium lauryl sulfate. Borax .....	Not to exceed the amount required as a preservative in emulsion defoamer. Do.
Disodium hydrogen phosphate ..... Formaldehyde. Glyceryl monostearate. Methyl cellulose. Mineral oil. Paraffin wax. Potassium hydroxide. Potassium persulfate. Tallow. Tetrasodium pyrophosphate. Titanium dioxide.	

(c) The coating in the form in which it contacts food meets the following tests:

(1) An appropriate sample when exposed to distilled water at 212 °F for 30 minutes shall yield total chloroform-soluble extractables not to exceed 0.5 milligram per square inch.

(2) An appropriate sample when exposed to *n*-heptane at 120 °F for 30 minutes shall yield total chloroform-soluble extractables not to exceed 0.5 milligram per square inch.

### § 175.230 Hot-melt strippable food coatings.

Hot-melt strippable food coatings may be safely applied to food, subject to the provisions of this section.

(a) The coatings are applied to and used as removable coatings for food.

(b) The coatings may be prepared, as mixtures, from the following substances:

(1) Substances generally recognized as safe in food.

(2) Substances identified in this subparagraph.

List of substances	Limitations
Acetylated monoglycerides .....	Complying with 172.828 of this chapter.
Cellulose acetate butyrate. Cellulose acetate propionate. Mineral oil, white .....	
	For use only as a component of hot-melt strippable food coatings applied to frozen meats and complying with § 172.878 of this chapter.